

Join the festive party

Relax and enjoy the festivities in style

Indulge yourself

Party Nights Dinner & Dance

Christmas Day Lunch

Boxing Day Lunch

From 27th November through to 24th December

Kick off the festive season with a great night out with friends, family, colleagues and clients.

A fabulous three course dinner followed by live music and disco.

Thursday,
Friday and
Saturday
Nights

Canapés on arrival

STARTERS

Tomato & Red Pepper Soup
garnished with *crème fraiche*. (V)

Pheasant and Apricot Terrine
served with toasted *bricchoe* and homemade chutney.

Chicken Liver Parfait
served with rocket salad and homemade chutney.

Prawn Cocktail
served with homemade bread.

MAIN COURSE

Turkey Traditionally Served

Roast Sirloin Beef
served spinach princess, dauphinoise potatoes and a béarnaise sauce.

Pan Fried Salmon

served on a bed of chive mash potato, braised leeks in a white wine sauce.

Mediterranean Vegetable Stack

topped with mozzarella and finished with a basil pesto cream sauce. (V)

Served with a selection of seasonal vegetables

DESSERT

Chocolate Hazelnut Terrine
with raspberry sauce.

Passion Fruit Crème Brûlée
served with mango sorbet.

Traditional Christmas Pudding
with a rum sauce.

The Whistling Duck Cheese Board

Coffee and Petit Fours
£34.50 per person

Saturday 25th December 2010

Let us spoil you with the perfect Christmas fayre. Canapés and champagne reception from 12 noon

Treat yourself to an unforgettable Christmas. Including a wonderful three course meal and special touches.

Champagne and Canapés on arrival

STARTERS

Roasted Pumpkin and Thyme Soup
served with Gruyere cheese. (V)

Smoke Salmon and Avocado Tian
with lemon caviar dressing.

Parma Ham, Poached Pear & Roquefort Salad
with toasted walnuts and a honey drizzle.

Mini Beef Olives

served with fresh mizuna and a port wine dressing.

MAIN COURSE

Turkey Traditionally Served

Pan Fried Fillet of Turbot
on a bed of saffron mash with braised asparagus and a charon sauce.

Pan Fried Sirloin Steak

with Chateaux potatoes, grilled baby vegetables and peppercorn sauce.

Spicy Roast Pepper Tart

with a fresh rocket salad. (V)

Served with a selection of seasonal vegetables

DESSERT

Rich Chocolate and Praline Terrine
served with Amaretto ice cream.

Eggnog Tart

served with rum and raisin ice cream.

Traditional Christmas Pudding

with a rum sauce.

The Whistling Duck Cheese Board

served with a selection of biscuits, Dundee cake grapes, celery and homemade chutney.

Coffee and Petit Fours

£70.00 per person

Sunday 26th December 2010

Take time out to share with family and friends

Forget the left overs and treat yourself to a wonderful Boxing Day repast. Canapés served from 12 noon.

Canapés on arrival

STARTERS

Homemade Soup of the Day
served with a fresh bread roll. (V)

Duck Liver Paté
served with granary toast, fresh herb salad and a port wine reduction.

Smoked Salmon and Prawn Cocktail
served with baby rocket and a lemon caviar dressing.

Seafood Basket

mixed seafood in a white wine sauce served in a crispy filo pastry basket.

MAIN COURSE

Pan Fried Sea Bream Fillet

served with new potatoes, ribbon vegetables and a lemon butter sauce.

Three Pepper Rib Eye Steak

served with wilted spinach, homemade chips and a red wine jus.

Baby Lamb Shank

served on a bed of mustard mash potato with green beans
homemade onion rings and a mint jus.

Trio of Homemade Ravioli in a White Wine Cream Sauce
spinach, butternut squash & wild mushroom ravioli. (V)

Served with a selection of seasonal vegetables

DESSERT

Stem Ginger Sponge Pudding
served with orange syrup and custard.

Tiramisu

served with almond biscotti.

Bumble Berry Crumble
served with white chocolate ice cream.

The Whistling Duck Cheese Board

Coffee and Petit Fours
£35.00 per person

Lunchtime Party Bookings also available £29.95

Please call for details and booking form

PARTY NIGHTS BY SPECIAL REQUEST ALSO AVAILABLE